

The Galley Hall

PRE-ORDER MENU – FOR PARTIES OF 15 AND OVER

Starters

Prawn Cocktail ✖	£9
<i>Prawns topped with Marie Rose Sauce served with brown bread and butter</i>	
Garlic Breaded Mushrooms v	£8
<i>Served with a garlic mayonnaise dip</i>	
Baked Camembert Sharer Δ v	£12
<i>Served with toast and red onion chutney, perfect for two</i>	
Boneless Breaded Chicken Wings ✖	£9
<i>Served with buffalo sauce</i>	
Soup of the Day	£8
<i>Served with croutons and a white bread roll and butter</i>	

Mains

Steak and Ale Pie ✖	£20
<i>Home-made 'proper' pie made with flaky puff pastry. Served with mash and veg</i>	
Pork, Sage and Apple Casserole	£18
<i>Slow-cooked pork served with creamy mashed potatoes, dumplings and peas</i>	
Hunters Chicken Δ	£17.50
<i>Grilled chicken breast topped with bacon, barbecue sauce and melted cheese Served with chips and peas</i>	
Beef Lasagne	£18
<i>Served with garlic bread and a salad garnish</i>	
Braised Steak Δ	£20
<i>Tender steak cooked in a rich red wine gravy, served with mashed potatoes and tenderstem broccoli</i>	
Lamb Shank Δ	£23
<i>Slow cooked in a minted gravy, served with mashed potato and vegetables,</i>	
Sausage and Mash	£17
<i>Traditional pub favourite topped with fried onions and served with peas and gravy</i>	
Scampi ✖	£17
<i>Breaded wholetail scampi served with chips and peas or mushy peas</i>	
Salmon Wellington ±	£18
<i>Salmon fillet in a buttery sauce wrapped in puff pastry, served with buttered new potatoes, peas and a white wine sauce</i>	
Spinach and Ricotta Cannelloni v	£16
<i>Cannelloni in a tomato sauce topped with bechamel sauce and cheese. Served with garlic bread and a salad garnish</i>	
Butternut Squash and Lentil Wellington ◇	£16
<i>A satisfying vegan pie made with puff pastry with veg and new potatoes.</i>	

Δ Gluten free ✖ Dairy free v Vegetarian ◇ Vegan ± may contain bones

A NON-REFUNDABLE DEPOSIT OF £5 PER PERSON SECURES YOUR BOOKING Oct26

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PRE-ORDER YOUR PUDDINGS – ALL £8.50

Lemon Meringue Roulade served cold with cream Δ u

Chocolate Brownie served warm with vanilla ice cream u

Cheesecake of the Day served cold with cream u

Tiramisu served cold with cream u

Vanilla, chocolate or strawberry ice cream Δ u

Lemon sorbet Δ ✕ ◇

Crème Brûlée served with a shortbread biscuit

Vegan Chocolate Orange Sponge served warm with vegan ice ‘cream’ ✕ ◇

If you or anyone in your party suffers from any food allergies please inform us immediately. The code system within the menu identifies gluten free/dairy free meals, however you must still discuss your requirements with our staff as many of our dishes need to be modified at the time of ordering to make them gluten/dairy free for you. While we make every effort to prevent cross contamination in our kitchen, we cannot guarantee that any food item we make is 100% free of any specific allergen

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